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## BIER MARKT EVENTS

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- No Venue Fee
- Customize The Event To Suit Your Vision
- Welcome Beverages, Bier Pairings, Flexible Bar Options
  - A/V Equipment, Smart TV
- Business Meetings, Conferences, Team Socials
- Additional Entertainment: Live Bands, DJs

*For Group Menu items, please provide at least 5 business days notice to prepare your selections*





## BIG BOARDS

**BOARDS TO SHARE**  
*priced per 5 guests*

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*priced per guest*

### **CHEESE BOARD**

Artisan cheeses, bread, sea salt pretzels, cornichon pickles, candied pecans, fruit preserves **\$50**

### **CHARCUTERIE BOARD**

Artisan meats, bread, sea salt pretzels, cornichon pickles, banana peppers, hard-boiled eggs, fruit preserves, house-made Bier mustard **\$50**

### **HOT BITES BOARD**

Cauliflower bites, drunken duck wings, Markt wings **\$75**

### **NACHO BOARD**

Classic single layer nachos, pickled jalapenos, pico de gallo, trio of cheeses, sour cream **\$25.75**

### **SEAFOOD BOARD**

Oysters, seared honey tuna, salmon ceviche, chili-garlic shrimp **\$100**

### **FRUIT PLATTER**

Hand-cut seasonal fruits, assorted house-made dips **\$7**



# HORS D'OEUVRES

**APPETIZERS BY THE DOZEN** | *priced by the dozen*

## **SALMON CEVICHE**

Salmon sashimi, chimichurri lime dressing **\$40**

## **HONEY SOY TUNA**

Seared tuna sashimi, Asian vegetable vermicelli, honey soy drizzle **\$40**

## **SCHNITZEL FINGERS**

Chicken fingers breaded in-house, lemon butter **\$38**

## **DUCK WINGS**

Duck drumettes marinated and slow-braised in Bier, tossed in a dry spice and served with golden BBQ sauce **\$34**

## **MINI POUTINE**

Hand-cut frites, Quebec cheese curds, pan gravy **\$38**

## **CAULIFLOWER BITES**

Crispy bites coated with Delirium Tremens Ale and fresh orange juice batter **\$34**

## **PRETZLES BITES**

Soft pretzel bites, house-made mustard **\$28**

## **FRIES \$28**

## **SWEET POTATO FRIES \$30**

# FLATBREADS

*8 pieces*

## **MARGHERITA**

Tomato sauce, mozzarella, fior di latte, cherry tomatoes, basil oil, balsamic reduction, fresh basil **\$18.50**

## **CHICKEN PESTO**

Pulled chicken, basil pesto, mozzarella, fior di latte, tomatoes, fresh basil **\$19.00**





# GOURMET STATIONS

**MINIMUM 50 GUESTS** | *priced per guest*

*Ingredients in the Mac & Cheese and Poutine Stations are kept separate and assembled to each Guest's preference.*

## POUTINE

### CLASSIC

Hand-cut Markt fries,  
Quebec cheese curds, pan gravy  
**\$11**

### PREMIUM

Bacon, chicken, roasted  
mushrooms, tomatoes, banana  
peppers **\$14**

## MAC & CHEESE

### CLASSIC

Semolina pasta, creamy blend  
of Swiss, cheddar & American  
cheeses **\$8**

### PREMIUM

Bacon bits, mushrooms,  
chicken & caramelized onions  
**\$10**

## BEEF BRISKET STATION

Hand carved slow braised beef brisket, garlic aioli, bread **\$18**

## OYSTER STATION

Chef's selection of fresh market oysters, mignonette, horseradish, lemon  
**\$48/dozen**





**PRIX** *fixe*  
MENUS

# LUNCH MENU

\$ 28

## *To start*

### **STARTER CAESAR SALAD**

Romaine hearts, baby kale, croutons, bacon, Caesar dressing, shaved Grana Padano

**OR**

### **STARTER MARKT SALAD**

Mixed greens, cucumber, carrot, cherry tomatoes, house-made vinaigrette

## *Main*

### **TUNA POWER BOWL**

Seared tuna sashimi, arugula and cider dressed quinoa, Asian slaw, red and yellow beets, chickpeas

**OR**

### **SCHNITZEL**

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

**OR**

### **ROASTED CAULIFLOWER**

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

**OR**

### **MARGHERITA FLATBREAD**

Tomato sauce, mozzarella, fior di latte, cherry tomatoes, basil oil, balsamic reduction, fresh basil





## LUNCH MENU

\$ 29

### *To start*

#### **STARTER CAULIFLOWER BITES**

Crispy bites coated with Delirium Tremens Ale and fresh orange juice batter

### *Mains*

#### **CHIMICHURRI CHICKEN SALAD**

Chimichurri sauced pulled chicken, romaine, kale and spinach blend, grape tomatoes, braised red cabbage, soft boiled egg, goat cheese, poppy seed dressing, candied pecans

**OR**

#### **BREWHOUSE BURGER**

Smoky BBQ sauce, bacon, coleslaw, gouda cheese, crispy onions

**OR**

#### **THE BIG SCHNITZ**

Hand-breaded Chicken Schnitzel, lemon butter, baby spinach, pickled banana peppers, roasted garlic, caramelized onions, peri peri mayo, Swiss cheese

## DINNER MENU

\$ 40

### *Sharing boards - 5 guests*

#### **NACHO BOARD**

A serving of classic single layer nachos topped with jalapeños, pico de gallo and a trio of cheeses

### *Mains*

#### **FISH & CHIPS**

Two Bier-battered fillets of Pacific cod, cider slaw, house-made lemon garlic aioli, fries

**OR**

#### **TUNA POWER BOWL**

Seared tuna sashimi, arugula and cider dressed quinoa, Asian slaw, red and yellow beets, chickpeas

**OR**

#### **ROASTED CAULIFLOWER**

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

**OR**

#### **CHICKEN OR PORK SCHNITZEL**

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

### *Dessert*

#### **NEW YORK STYLE CHEESECAKE**

New York style cheesecake, house-made berry compote, icing sugar





# DINNER MENU

\$ 42

## *To start*

### **STARTER CAESAR SALAD**

Romaine hearts, baby kale, croutons, bacon, Caesar dressing, shaved Grana Padano

**OR**

### **DAILY SOUP**

Made with fresh seasonal ingredients

## *Mains*

### **SIRLOIN 8 OZ.**

8 oz. sirloin, Markt veg, choice of side

**OR**

### **ATLANTIC SALMON**

Atlantic salmon, quinoa pilaf, Markt veg, pickled red onion, basil pesto

**OR**

### **ROASTED CAULIFLOWER**

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

**OR**

### **CHICKEN OR PORK SCHNITZEL**

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

## *Desserts*

### **NEW YORK STYLE CHEESECAKE**

New York style cheesecake, house-made berry compote, icing sugar

**OR**

### **FLOURLESS CHOCOLATE CAKE**

house-made chocolate cake, vanilla anglaise, milk chocolate ice cream

